

*Carmello's* & *Nokesville Winery*

PRESENT

A TASTE  
OF VIRGINIA  
WINE PAIRING DINNER

\$97 + tax and gratuity  
thursday, october 24th, 6:30pm  
with guest presenter & winemaker  
Dustin Miner

Vinho Verde Rose 6oz

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SALADA DE OUTONO

autumn mixed greens, apples, pears, roasted pumpkin seeds, feta  
cheese, smoked truffle oil, apple cider vinaigrette

Lyn White Blend 4oz

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RISOTO CON CARNE

parmesan risotto, mushrooms, asparagus tips, and grilled  
filet mignon tips with a port wine reduction

Petit Verdot 4oz

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SHORT RIB RAGU

slow cooked short ribs, diced onions, fresh garlic, celery  
carrots, and red wine demi glaze over home made  
papperdelle pasta

Tannat 4oz

call 703-368-5522 to reserve today

please drink responsibly

a credit card on file is required to reserve

20\$ no call no show fee | free cancellation at any time

